

before final evaluation of character. Flavor and odor is evaluated on both the uncooked and cooked sample.

(e) *Application of percentages.* (1) The term “percent”, or the symbol, “%”, wherever used in this subpart, means: Percent, by count, in the “Whole” style of frozen okra and percent, by weight, in the “Cut” style of frozen okra.

(f) *Factors rated by score points.* The relative importance of each factor which is rated is expressed numerically on the scale of 100. The maximum number of points that may be given for each factor is:

Factors	Points
Color .....	30
Defects .....	40
Character .....	30
Total score .....	100

#### § 52.1515 Ascertaining the rating of the factors which are scored.

The essential variations within each factor which is scored are so described that the value may be ascertained for each factor and expressed numerically. The numerical range within each factor which is scored is inclusive (for example: 27 to 30 points means 27, 28, 29, or 30 points).

#### § 52.1516 Color.

(a) (A) *Classification.* Frozen okra that possesses a good color may be given a score of 27 to 30 points. “Good color” means that the color of the frozen okra is bright, practically uniform, and typical of the varietal characteristic for young, tender okra. No more than 10 percent of the units in the sample unit may possess a slightly dull color, or possess a slight yellowish-green to brownish-green cast, or vary materially from the overall general, uniform color; and none of the units in the sample unit may possess a noticeable yellow or brown color or be “off color.”

(b) (B) *Classification.* Frozen okra that possesses a reasonably good color may be given a score of 24 to 26 points. Frozen okra that falls into this classification shall not be graded above U.S. Grade B, regardless of the total score for the product (this is a limiting rule).

“Reasonably good color” means that the frozen okra possesses a color which may be slightly dull but which is typical of the varietal characteristic for reasonably young and reasonably tender okra. No more than 20 percent of the units in the sample unit may possess a color that is typical of less than reasonably young and reasonably tender okra: *Provided*, That not more than 6 percent of the units in the sample unit may possess a noticeable yellow or brown color or vary markedly from the general, overall color; and none of the units may be “off color.”

(c) (SStd.) *Classification.* Frozen okra that fails to meet the requirements of paragraph (b) of this section may be given a score of 0 to 23 points and shall not be graded above Substandard, regardless of the total score for the product (this is a limiting rule).

#### § 52.1517 Defects.

(a) *Visual aids.* Color print photographs illustrative of certain types of defects defined in this subpart are available for review at specified USDA Processed Products Inspection offices. Information regarding the location of such offices is available upon request from:

Chief, Processed Products Standardization and Inspection Branch, Fruit and Vegetable Division, AMS, U.S. Department of Agriculture, Washington, DC 20250.

(b) *General.* The factor of defects concerns the degree of freedom from units or any material as may be defined in paragraph (c) of this section or from any other defects present, whether or not specifically defined or listed therein, which would affect the appearance or edibility of the product.

(c) *Definitions of types of defects.* (1) *Insignificantly blemished unit* refers to very slight abnormalities, scars, discolorations, or any other imperfections on the individual unit which may affect the appearance slightly but which do not affect the edibility of the unit.

(2) *Blemished unit* means any unit which is so affected by discoloration or abnormalities, including trimmed or cut surfaces, as to materially affect the appearance of the unit.

(3) *Seriously blemished unit* means any unit which is so affected by discoloration or abnormalities, including